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IRON WOK JAN!



1

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IRON WOK JAN !

SHINJI SAUND
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CHARACTER CHART



IAN AKIYAMA

Began working at Gobancho Restaurant after his grandfather's death. A very skillful yet arrogant chef.

KIRIKO GOBANCHO

The granddaughter of the owner of Gobancho Restaurant. A prodigy chef who has studied under a number of world-renowned cooks.



KAICHIRO AKIYAMA
Grandfather of Jan. A legendary
chef of Chinese cuisine. AKA
"Master of Chinese cuisine"



HATTORI GOROCHO
The owner of Gaborcho
Restaurant. The grandfather of
Koriko and the father of Yachi.
The finest Chinese Chef in
Japan



YACHI GOROCHO
A highly respectable Chinese
cuisine chef. Manager of
Gaborcho. Koriko's uncle. A
very understanding man.



NICHIDO UETA
FOOD CRITIC



JAN
Gaborcho Restaurant Patron

IRON WOK JAN!

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THIS GRAPHIC NOVEL IS A WORK OF FICTION. ANY SIMILARITY TO LIVING OR DEAD PERSONS, ACTUAL GROUPS, OR ANY ACTUAL STORY IS PURELY COINCIDENTAL.



STORY 1: ENCOUNTERING THE FLAME



THERE MUST BE
A MILLION
DANCE
RESTAURANTS
SCATTERED
THROUGHOUT
TOKYO.

HOWEVER...

KSSHHH...

SHHHH

GOING TO BE
RESTAURANT'S
FORMER
TASTE
COOKING

GOING TO BE
RESTAURANT'S
HEAD OF
KITCHEN
FOR A YEAR

THESE ARE THE
GOING TO BE
KITCHEN
HEADS OF
KITCHEN
FOR A YEAR

EVERYONE
KNOWS THAT
GOING TO BE
KITCHEN
FOR A YEAR

GOING TO BE
KITCHEN
FOR A YEAR
GOING TO BE
KITCHEN
FOR A YEAR

GOING TO BE
KITCHEN
FOR A YEAR
GOING TO BE
KITCHEN
FOR A YEAR

HEH
HEH

YOU'RE
WORKING
HARD
YACHI

HEH HEH







HAHA
HAHA



BUSINESS IS
GREAT YOUR HARD
WORK IS PAYING
OFF, FELLAS.
I COULDN'T BE
HAPPIER PLEASED.



THANK
YOU
VERY
MUCH
SIR.



AND
BE-
CAUSE
OF
SIR



WHA!
I'LL HAVE
THAT
MADE
SOME
LUNCH
RIGHT
AWAY



WHA!
WHA!



TO LIVE...
HAPPY'S FINE
FACE.





PLATES OF CHINESE FORTY-FOUR-ARMED AND 108-ARMED DEITIES ARE TYPICAL PARTY DECORATIONS, BUT GUANGDONG IS KNOWN FOR ITS INTRICATELY DETAILED FRUIT AND VEGETABLE PRODUCE SCULPTURES.

SELECTED ORNATE-ARMED DEITIES ARE USED TO GIVE THE SCULPTURES A BLOCKY PAPER-MADE LOOK.





THAT WAS THE
MOVIE IN THE
HALLWAY

IT'S
DIS-
TRACT-
ING!

HOW
MANY
TIMES
DO I
HAVE TO
TELL
YOU!

?

YOU
DIDIT!

WHEW!

SLAM



D'OH

I... I'M
SORRY



SO IS KAWAY
SOMETHING.
ONE DOESN'T
HOLD A
MANAGERIAL
POSITION

DON'T
FORGET
THAT
SOMETHING
IS THE BEST
CHINESE
RESTAURANT
AROUND.

YOU'RE ONLY A
TRAINER, BUT
YOU SHOULD
KNOW THAT



FRIED RICE
 ROMANOV'S
 TRADITIONAL FRIED
 RICE IS MADE WITH
 SCALLIONS, PORK,
 EGGS, CARROT AND
 GREEN PEAS.



WHY?

BECAUSE
 AS WITH THE BEST
 FRIED RICE, IT
 IS MADE WITH
 CARROT, SCALLIONS,
 PORK, EGGS,
 THE GREEN PEAS AND
 EGGS. IT
 IS DIFFICULT
 TO MAKE IT
 PERFECT.



ARE
 YOU
 PRE-
 PARED?

LET ME
 KNOW
 HOW
 YOU
 FEEL
 ABOUT
 THIS
 FRIED
 RICE.
 IT IS
 A
 TRADITIONAL
 ROMANOV
 DISH.



THE
 MAIN
 INGREDIENTS
 ARE
 CARROT,
 SCALLIONS
 AND
 EGGS.

CHILLED PORK,
 EGGS,
 SCALLIONS,
 SALT PEPPER,
 SOY SAUCE
 AND OIL.



LET
 ME
 SEE.

MY
 FRIED
 RICE
 IS
 ABOUT
 TO
 BE
 MADE.







WHY?

IT MAY
SEEM LIKE
AN EASY
DISH TO
MAKE.

BUT THE
GOLDEN
FRIED RICE
IS ONE OF THE
MORE DIFFICULT
DISHS TO
MASTER.



FRIED RICE
CANNOT BE
MADE WITH
STICKY
RICE...

YOU KNOW
THAT
DON'T YOU
BRUSH?



THAT'S
WHAT
MAKES IT
THE
SORANCHO
SPECIALTY

MOST
IMPORTANTLY
EACH
GRAM OF
RICE
SHOULD BE
COATED
WITH
SOY.



YES,
SIR.





GORANCHI'S RESTAURANT







FRED
RUBIN

RATTLE

RATTLE

BECAUSE
THE
GEL

THE
TERRIBLY
SOUTH BUT
WE'RE
BLISSFUL
CLOSED FOR
THE NIGHT





WE GOT A
COUPLE
OF THESE
DRUNK
GUESS
ONCE IN A
WHILE.

I TOLD HIM
WE'RE
CLOSED BUT
HE WOULDN'T
LISTEN!

WHO
THE
HELL
DID HE
THINK
HE WAS?



WHO
CARE?

GLADLY
MURDER!



WHO CARES IF
HE'S DRUNK OR
NOT? HE'S OUR
CUSTOMER.

NO MATTER WHO
OUR CUSTOMER
IS, WE HAVE TO
SHOW THEM OUR
BEST!



FRESH
SOUP!

IT'S
WARM!
IT GUTS!



YEAH,
ME TOO.

WELL,
YOU'RE
ABSOLUTELY
RIGHT. I
APOLOGIZED.



















THE ONLY
ONE YOUR
GRANDFATHER
MITSUJUKI HAD
WAS HAICHIRO
RYOMA.

HE
DISAPPEARED
ABOUT TEN
YEARS AGO. YOU
WERE
STILL A KID SO
YOU PROBABLY
DON'T
REMEMBER.

HA-
CHIRO?



THAT'S
THE
CHEF'S
NAME.

HE
TOLD
ME
HE
HAD
ONE.

HE
TOLD
ME
HE
HAD
ONE.

I
MET
MOST
CHEFS
TODAY
BUT
NEVER
HEARD
OF
HIS
NAME.

HE
RECENTLY
PASSED
AWAY.

HAICHIRO
RYOMA.
A.K.A.
"MASTER OF
CHINESE
CULINE."













THE BROTH FROM THE DRED SCALLOPS WAS USED TO MAKE SOUP AND THE FRIED TOFU WAS USED TO MAKE CROUTONS.

THE RICE IS SOFT FROM THE SAUCE AND IS ALSO COLORED BY THE SOY AND RED SUGAR.

HE MANAGED TO GET RID OF ALL THE EXCESS WATER BY TOSSEING THE RICE FROM ONE WOK TO THE OTHER.

IT'S A VERY UNIQUE SEAFOOD FRIED RICE.

THE CROUTONS AND SOUP WERE SERVED ON THE SURFACE OF THE SOUP.



YOU'RE JAW DROPPING, RIGHT?

HEY KID!

YOU'RE OUR NEW MEMBER, AREN'T YOU?

THE SURFACE OF THE TOFU IS CRUNCHY BUT THE INSIDE CONTAINS THE SWEET FLAVOR OF THE SCALLOPS.



YEAH.



COOKING IS ABOUT MAKING WHAT SHOULD BE POSSIBLE-BUT FOOD-BAL.

THIS IS SO FRESHMAN.





BUT I
SHOULDN'T
HAVE EVEN
BOthered
coming!



HE TOLD
ME THIS
IS THE
CHINESE
RESTAURANT
THAT IS
JAPANESE

WHEN MY
GRANDPA
WAS DYING
HE TOLD
ME TO
COME
HERE!



CAN'T YOU AT
LEAST
INTRODUCE
YOURSELF?
WE'RE A TEAM
HERE!



I, JIN ARIMA,
AM THE ONE
AND ONLY KING
OF CHINESE
CUPID!

SOBACCO
CAN'T MAKE
ANYTHING
WORTH
EATING!



STORY 2: ON THE VERGE OF EXPLODING





GOOD
MORNING
GRANDPA.





THE FORTHWARD
CHINESE RESTAURANT
IN SHANGHAI IS SECOND
TO NONE.
EVERY CHINESE CHEF
KNOWS THAT IF YOU
HAVEN'T EATEN AT
GOSAMONG, YOU
HAVEN'T EATEN
CHINESE FOOD.

AFTER

JAN SHYRMAN IS
NOW WORKING AT
GOSAMONG AS A
CHEF IN TRAINING









THE SLAVES ON THEIR UNIFORMS ARE PURPOSELY MADE LONG.









I'VE BEEN WATCHING HER SINCE I GOT HERE. SHE'S BEEN DOING PRETTY MUCH EVERYTHING IN THE KITCHEN.

WHO IS SHE?



WHO IS THAT GIRL?

THAT GIRL YOU MEAN KURORO?



SHE'S THE GRAND-DAUGHTER OF THE OWNER.



SHE CAN HANDLE ANYTHING BUT SHE'S STILL A TRAMPER LIKE US.

ONE DAY SHE'S GOING TO RISE TO THE TOP SHE'S PREPARING FOR THAT NOW.

KURORO IS A MUCH MORE SKILLED CHEF THAN MOST OF THE MALE CHEFS.



APPARENTLY SHE'S BEEN
STUDYING THE
GERMANY AUTO
IN THIS
KITCHEN SINCE
SHE WAS 13.

HER GRAND-
FATHER WAS
ONCE NAMED
THE EMPEROR OF
CHINESE CURRIC
AND HER UNCLE
IS THE HEAD OF
THE KITCHEN.

ONE'S ONE
OF A KIND I
TELL YOU.



YOU KNOW
I THINK
SHE'S A
VERY GOOD
PERSON.

WASNT
YOUR
GRANDFA-
THER THE
MASTER OF
CHINESE
CURRIC?

I SEE...



TO
SAVE
TIME.

WHY HAVE
YOU BEEN
SEPARAT-
ING THE
FLUTES
LIKE THAT?

BY
THE
WAY.

==



SEPARATING
THE
PLATES
IN THIS
SACK.

WHEN YOU
HAVE 10 OR
MORE OF
THE SAME
PLATES TO
WASH, YOU
CAN SAVE A
LOT OF TIME
BY...



SEEMS LIKE
YOUR
GRAND-
FATHER WAS
TAUGHT
YOU A LOT.



NOW







THIS
KITCHEN IS A
COMPE-
TION
AMONG THE
SALARIED
STAFF

THE CHOPS
WOOF
BUT FOR
THE LUNCH
COOK TO
FINISH

AT THIS TIME
THE PARTICU-
LAR CHOP
HAS HIS OWN
FLAVOR OF
TASTE TO
SPACE UP THE
DISH



OVERHEAD
THERE ARE
3
"VEGETABLE"
TABLES

FOR EACH
DISH THERE
ARE 3 CHOPS
WHO ARE IN
CHARGE OF
PREPARING
MEALS



"NO ONE WANTS
YOUR SAUT-
SOUS" EAT IT
YOURSELF"
AND THE CHOPS
ALL DECIDE TO
EAT OUT

OF COURSE IF
THE FOOD
SUOKS, IT'S
REFERRED TO AS
"SAUT-SOUP" OF
"NOOK-FOOD"



LET'S
GO...

I'M OK...
I'M OK...

NEED
ANY
HELP?

WANT
THE
YOU
GONNA
HELP?









BAG LILIPUD
ILAN
KITA-FRINO
MAYGAMING
MAY
KODAKO.

YOLAY!



WE
ARE
SO
COLD



WOW



IT'S GOOD!



CHOW!

CHOW!



TRY IT
ON YOURS



UM...
YES
OKAY





ONE NEEDS A
DEVOTED AND
DEDICATED
HEART TO
BECOME A
MASTER CHEF.
COOK-
ING IS
ABOUT
HEART!



YOU SAID
YOU DIDN'T
LIKE
INTERESTING
BECAUSE
OF THE
SHELL.

YOU GOT
THAT
CORRECT?



BUT IF
YOU COOK
IT RIGHT,
YOU CAN
GET RID
OF THE
SHELL.

YOU'RE
RIGHT.



YOU'RE
WRONG!



SORRY
PRINCESS,
BUT YOU'VE
GOT IT ALL
WRONG.

GETTING
RID OF
THE
SHELL?
BRING A
HEART?





IT'S ABOUT
MAKING A DISH
THAT'S BETTER
THAN ANY
OTHER DISH.

COOKING IS
ABOUT
COMPETITION.



I'LL PROVE
IT BY
MAKING A
BETTER,
MORE
FLEXIBLE
INTUITIVE
DISH.



HEY.

WHY
ARE YOU
SPEAKING
TO ME?



YOU CAN
TELL JAMES
GILL BY THE
BAND-DRUMS
HE
CHOICES
TO USE.



WOW, CAN YOU
GUSS
WHICH
BAND-DRUMS
HE'S
GOING TO
USE?



I'LL
BET
THAT
SUCKER'S
BRAGG
OUT EVEN
IF HE
WAS.

WHAT THE
HELL IS
THAT GUY
THINKING?



YEAH.



I
DARE
NO
ONE.



I DARE
YOU. I'LL
BEAT YOU IN
THREE
HOURS.

















IT'S ONLY BECAUSE WE
ATE YOUR DISH
AFTER HIRE.
THAT WE THINK
YOURS IS MORE
FLAVORFUL.

YOU'RE TOO
CONCERNED
WITH
WINNING?

NOW I
SEE
WHAT
YOU'VE
ALL
ABOUT

ALL YOU WANT
TO DO IS SHAPE
THIN THING
"NOW, THIS IS
BETTER THAN
KIRKOT'S"



SO
WHAT?
COOKING
IS A
COMPETITION.
WINNING IS ALL
THAT MATTERS.



YOU
THINK
WE'RE
ALL
SERIOUS?

IS THAT
ALL YOU
THINK
ABOUT?
WINNING?



I'LL SHOW
YOU THAT
YOU'RE NOT
UNDEFEATABLE!

ALRIGHT
THEY!

SLAM

YOU'RE
GOING TO BE
SORRY

I'LL MAKE YOU
REALIZE THAT
COOKING IS ABOUT
HEART AND NOT
ABOUT
COMPETITION





STORY 3: AS DANGEROUS AS GUNPOWDER



I CAN ALSO SHELL
TURTLES. "LOHASANG,
CRABON AND GORON-
CAMESE WINE, SALT
AND PEPPER WERE
USED FOR SEASON-
ING. WHAT A BEGGAR
DISH! UH-HAH!"

1. FIRST, SHE PICKS
UP A SOFT-SHELLED
TURTLE.



FIRST OF ALL,
WITHOUT EVEN
LOOKING I CAN
TELL FROM THE
SMELL THAT
THE SOUP
CONTAINS
SOFT-SHELLED
TURTLES.
HEP!

LET ME
BEGIN WITH
THE INGRED-
IENTS OF
THIS SOUP.



DEEP-FRIED GOO
MADE FROM
STARCH AND
BREAD CRUMBS.
AFTER COOKING
IT IN ONION OIL
AND VEGETABLE
SOUP, HORSE
BEANS WERE
ADDED.

I CAN
ALREADY
TASTE IT.

THIS DISH IS
SHOWN BARELY. I
CAN TELL YOU
ALL ABOUT IT
JUST BY
GLANCING
AT IT.



GRANDPA! WHAT'S
THE MATTER
GENSF? IS IT THAT
UPSETTING TO YOU
THAT I CAN
DIAGNOSTIC YOUR
DISHES SO
EASILY?

DON'T FORGET, I AM
JEROME MOST
RESPECTED FOOD CRITIC.
FOR THE MOST PART, I
CAN JUST LOOK AT A DISH
AND KNOW WHAT ITS
INGREDIENTS ARE.

I GUESS YOU
KNOW WHAT ALL
THIS MEANS.
IF YOU ACTUALLY
WANT ME TO
TASTE YOUR
DISHES, YOU
BETTER COME UP
WITH SOMETHING
MORE
INTERESTING.

100

WILLIAM STANLEY
1890-1970

WASH. STATE COPIES
RECEIVED FROM
FEDERAL BUREAU
OF INVESTIGATION
AT THE COURT

THESE
 ANNUAL
 REPORTS
 1999-2000

Abstract

IS THIS GUY
REALLY A FOOD
CARTIST?

AND THEN FOR
CERAMICAL
BRICKS THAT
DON'T GO INTO
MILL WASTE, SOME
OF "SPARK"
SAYERS OF
JEWEL. AFTER
THREE HUNDRED





IT'S PEECOO-LOUS!



CAN SOMEONE REALLY KNOW ALL THE INGREDIENTS JUST BY LOOKING AT THE FOOD?

HE MIGHT!

I WOULD NEVER WANT TO HAVE TO COOK FOR HIM.



HAPPY BIRTHDAY!



STOP COPYING ME!



WOW DON'T YOU SAY THAT TO YOURSELF IN THE MIRROR?



I'M NOT A COOK!



CAN THIS
GIRL BE
ANY MORE
CONCITIOUS?



I CAN'T
STAND THE
GUY WHO
EXACTLY
DOES HE
THINK HE
IS?



BUT WE
TASTE
GOOD
AND
REALLY
SWEET.



HOWEVER, IT
ISN'T A PROOF
FOR MYSELF
THAT THIS GUY
IS ONE OF THE
WORST FOOD
CRITICS
AROUND.









YES, SIR

HEY YEAH



THAT'S RIGHT! I
AM THE
NUMBER
ONE FOOD
CRITIC IN JAPAN!

EVERYTHING IS
IN MY HANDS,
BRUNNAY



WHAT ABOUT
THOSE ITALIAN
DISHES?

EVERY-
THING WAS
BECAUSE
OF YOU
SIR

AND
THOSE
FAST
FOOD
CHANGES?



YOU SIR,
IT WAS
ALL YOU
SIR

WHO
MADE
THOSE
FROZEN
FOODS
SELL?







WHAT?

DO YOU
EVER HAVE
ANY IDEA
WHAT THIS
BOY IS LIKE?

I CAN DO
IT! BAKABA!



WELL COOK
SOMETHING
THAT'LL
BLOW HIS
MIND.

JUST
AS
MUCH
SAID.



ASK
YOUR-
SELF
THAT IN
THE
MIRROR



DO YOU
REALLY
THINK YOU
CAN DO IT
YOURSELF?



WOW
THAT'S
THE
GUY
TO LET
YOU COOK
TODAY?

BAW
WHAT-
EVER.



WELL
THEN —

WHY
DON'T
THE TWO
OF YOU
COOK,



IF WE ALL
WORK
TOGETHER, WE
CAN COME UP
WITH SOME-
THING THAT'LL
SHUT HIM UP

SINCE THE
MARRIAGE, MR.
MACHO IS NOT
HERE, I WILL
BE IN CHARGE

WHAT? HE
LEI, ARE YOU
SERIOUSLY
GOING TO
LET THEM?



I'M GOING
TO GO WITH
THEY

ALRIGHT

ALRIGHT

WHAT? YOU'RE
GOING WITH
A TINY
GOOPY











AS YOU
CAN TELL,
THE EGG
OF A BLACK
BONED CHICKEN
IS MUCH
SMALLER THAN
THAT OF A
REGULAR
CHICKEN.

FIRST I
SHAVED UP THE
YOLK OF THE
PRESERVED AND
SALTED DUCK EGG.
THEN I STEAMED
THE WHITES OF THE
BLACK BONED
CHICKEN EGGS AND
THE SALTED DUCK
EGGS IN CHICKEN
BROTH.

TO ADD THE
FINAL TOUCHES,
I USED CAVAR,
SALMON ROE,
SHIMP EGGS,
FISH EGGS AND
ONIONS.

BLACK BONED CHICKEN—OBTAINED
IN CHINESE MEDICINE, THE BLACK
BONED CHICKEN ONLY LAYS ABOUT
40 TO 50 EGGS A YEAR. THE SKIN,
MEAT, BONES AND INTERNALS ARE
ALL PITCH BLACK. THUS THE NAME,
BLACK BONED CHICKEN. THE FLAVOR
OF THE EGG IS VERY RICH AND THE
YOLK IS LARGER THAN NORMAL.



OH
REALLY?
AAAAH!

I DON'T
MAKE
MISTAKES!
AAAAH!

THE EGG
OF THE
BLACK
BONED
CHICKEN WAS
WHAT GAVE
THE CUSTARD
SOUP ITS
RICH
FLAVOR.

I KNOW
THIS IN FOOD
CRITIC
COULDN'T
BLESS THAT
ONLY



OF THE







THE DO DOORS OF CRYSTALLINE APPOINTMENT FOR MOVING ABOUT AT THE HOUSE.



CUTTING BOARD IN CHARGE OF CUTTING UP MEATS INTO THE MEATS
REMOVING FOR MOVING THE MEATS TO THE MEAT PREPARATION FOR THE COOKS.



SHACON IN CHARGE OF MAKING DUMPS
AND SHAWMS.

ROAST IN CHARGE OF ROASTING THE
HEATS & PLUMB DOCK.



TEASING



ROCKINGBOARD IN CHARGE OF
MOVING THE MEATS TO THE COOKS.



THE
CHIEF OF
CLOAKING
ROOMS
HALL

THE
CHIEF OF
CLOAKING
ROOMS
HALL

MAKES - RESPONSIBLE FOR MOVING THE
ALL MEATS OF THE RESTAURANT.

MAKES OF MEATS - RESPONSIBLE FOR COOKING
MOVING ALL MEATS OF THE RESTAURANT.

THE
CHIEF OF
CLOAKING
ROOMS
HALL

STORY 4: A HINT CAN BE A DEADLY POISON

Death Note
EPISODE 11





OH,
ARE YOU
SURE?

NO.

I'M
FINE.



ERL,
DO YOU
NEED A
HAND?

HEY
JAIL.



I'VE ALWAYS DONE
EVERYTHING BY MYSELF.



5 YEARS
AGO
AKAGIYAMA
SEARCHED -
KURAMA
INSPECTED
THE AKAGIYAMA
FAMILY
KITCHEN.

HHHHHH



THE
MASTER
OF
CHINESE
CUISINE -
KANCHIRO
AKIYAMA.

HAA!
HAA!





THAT
CUSTARD
SOUP IS
GARBAGE. NO
ONE'S GOING
TO WANT TO
EAT CUSTARD
SOUP THAT'S
INFESTED
WITH AIR
BUBBLES!

HE TURNED TO FORM UNDER
STRESS. CUSTARD SOUP WAS
OVERCOOKED.



ANYWAY
IT'S HOT!

HOW LONG
ARE YOU
PLANNING
TO KEEP
THE
CUSTARD
SOUP
COOKING?

IT'S
ALREADY
BEEN 60
SECONDS!



ANYWAY IT'S
HOT!

I'M
SORRY
I'M
SORRY



ANYWAY

IT'S
HOT!

THAT'S
IT!



IT'S
SORRY



WHAT'S THE
BATTER
WITH THAT
YOU CAN'T
EVEN LEARN
TO MAKE
ONE OF MY
RECIPES?

HOW DO
YOU THINK
YOU'RE GOING
TO BECOME A
COOK IF YOU
LACK CONCENTRA-
TION?



YOU'RE GOING TO
BECOME THE #1
CHINESE CHEF OF
ALL TIME. IT'S A
COMPETITIVE
GAME. I WANT TO
SEE YOU AT THE
TOP!

UNDERSTAND,
JUMP

YES...
YES, I
UNDER-
STAND!







WE'RE NOT
GOING TO
ALLOW YOU TO
DISRESPECT
MR. OTAKE

HEY BIG
MOUTH
YOUR
MOUTH

TRY MY
CUSTARD
SOUP AND
GUESS WHAT
IT'S MADE
WITH.

NOW!

YOU'RE
JAPANESE
MAKING
ONE FOOD
CUTE.
AREN'T
YOU?







WHAT
THE
HELL
IS
THAT?

THE FIRST
CUSTARD SOUP
HAD A GREAT SMELL,
BUT THIS ONE
TASTES AND EVEN
LOOKS BETTER
TO ME.



THE
TASTE IS
VERY
STRONG.

IT'S
ALMOST
LIKE 'FLAN,
BUT I HAVE
NO IDEA WHAT
WAS USED

FRENCH-STYLE CUSTARD SOUP -
MADE BY STEAMING EGG, FINE
CREAM, AND GROUND OYSTERS.

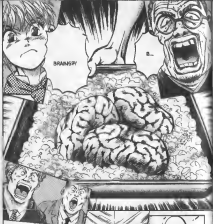














THEN I
STEAMED IT
WITH EGGS,
CHICKEN
BROTH AND
FRESH MILK.



STEAMING
WORKS
AS WELL.

FIRST I
BOILED THE
BRAINS.
IT'S
IMPORTANT
NOT TO
OVERCOOK
IT.

NOTHING
MORE,
NOTHING
LESS.



AND THEN I
ADD THE VEG-
ETABLES SO
SO THAT THE
WATER LEVEL
IS JUST ABOVE
THE STEAMED
BRAINS. TO
FINISH IT OFF, I
ADD THYME.

IT'S THAT
SIMPLE.



ALL COOKS KNOW
THAT IN FRENCH
CULINARY, THYME IS
AN ABSOLUTE
NECESSITY WHEN
COOKING SHEEP.

THE HINT
I GAVE
YOU WAS
"THYME."









STORY 5 : THE UNDERDOG'S TRIUMPH



HELP THE GUYS
OUT IN THE HIGH
SECTIONS AND
HAVE SOME "SOI
AND HUI ROY"
LOTUS-FRUIT
BEEF WITH BELL
PEPPERS.

BECAUSE OF THE
NUMEROUS PARTIES
GOING ON TODAY AT
THE RESTAURANT,
THE KITCHEN WAS
ABSOLUTELY
DRASTIC.





THE ORDER
THAT WAS
PLACED BY
JACK CAME AS
A SHOCK TO
EVERYONE.



BUT WAIT
MR. TACHIBANA

SMITH



HEY,
ONLY A
THUNDER

ARE YOU
DISAPPOINTED



ARE YOU
GUYS THAT
SURPRISED?

HAHAHA!

I AM FAR MORE
SKILLED THAN
ANY OF YOU
GUYS.

ALL THIS
MEANS IS
THAT...

HAHAHAHA!



WHAT DO
YOU JUST
SAY?

HAHAHA!

JEALOUSY IS
THE WORST
THAT A MAN
CAN HAVE.



HEY,
MOVING
UP TO
KOK
ALREADY.

IT'S FOR
A
HARDLY
GOT IT?

MAKE
"OM
AND
HIS
ROOF
FOR 50
PEOPLE.

SHINNA,
GIVE THE
CHITTING
AND START
COOKING.

YES,
DAD.

HE
REALLY
IS ONE OF
A KIND.



ALRIGHT,
LET'S
BEGIN!
HAIHAI!

I'M GOING TO
MEET HIM UP
SOME DAY.

CONCENTRATE
JERRY!



ALL I NEED
TO DO IS
MAKE A 5
PERSON DASH
10 TIMES!

IT'S
SAYLE.

HEY SHINNA,
DO YOU
REALLY
THINK YOU
CAN HANDLE
THIS?



LET'S SEE...
WHAT DO I
NEED?
I NEED TO
CUT THE
BEEF AND
PEPPERS IN
STRIPS.

AND USE
RED,
YELLOW
AND
GREEN
BELL PE-
PPERS TO
GIVE IT
COLOR.



?

A SUPER-
SONIC
DASH
IS THERE?



CHHHHHHHH

SO, 10
TIMES
THAT

FOR 5 PEOPLE,
I'LL NEED 1
TABLESPOON OF
SOY SAUCE,
ANOTHER TABLE-
SPOON OF
OYSTER SAUCE,
SESAME OIL AND
2 TABLESPOONS
OF CHICKEN
BROTH.



WITH
MINCED
GARLIC
AND
GINGER.

AND THEN
STIR-FRY
THE MEAT
AND
VEGETABLES.

CHHHHHHHH













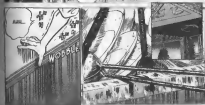
THAT'S NOT
JUST
MULTIPLY
EVERYTHING
BY 10.



YES
GUY!

LET'S GO
GUYS!

ALRIGHT



WOW!





DON'T
COMPARE
ME TO YOU.
YOU'RE NOT
AN IDIOT.



HEY HAAL,
WORRY LOOK
AT ME.
I'M ALWAYS
MAKING
MISTAKES.



SO HE
ASKED
THE
STORE
OWNER
HOW
MUCH
THEY
WENT.
THAT WAS
THE DAY IN
AMERICA
HEO WANTS
TO BUY
A PAIR OF
SANDALS
AND ONLY AN
AMERICAN

I DON'T
KNOW MUCH
ABOUT
COOKING
YET HAAL
ER...

I DON'T
KNOW IF THE
STORY WILL
MAKE YOU
FEEL BETTER,
BUT...



HAAL!
YOU LIKE
MY JOKES?



THE
STORE OWNER
SAID, "I
DEBATED
OPPORTUNITIES
VARIETIES OF
APPROACHES."









A LOT
OF
VEGE-
TABLES
MEANS A
LOT OF
JUICE.

VEGE-
TABLES
LET OUT
JUICE!

THAT'S WHY
I CAN'T
SIMPLY
MULTIPLY
EVERY-
THING BY
10!

ZZHHHHA

OH!

PLONK

HE FIGURED
IT OUT
HIMSELF!

HE REALLY IS
AMAZING.





STORY 6: BLOOD, WATER AND OIL



THE TIME IS
RIGHT BEFORE
JAN ANOYAMA
STARTED
WORKING AT
THE GOMACHO
RESTAURANT.

YOU UNCLE
ANNOYING MAN!
YOU NOT
LEARNED
ANYTHING
FROM ME!





THIS IS JUST
A MISTAKE
OF MISUNDERSTANDING.
ANYONE
CAN MAKE
THIS!

WHO TAUGHT
YOU HOW TO
COOK
LIKE THIS?
FLAVOR ISN'T
ENOUGH TO
MAKE IT AN
INDIANA
CURRY.



IM SORRY
ABOUT
MAKING
ONE
ANOTHER
MISTAKE.



YOU
IDiot?

YOU
IDiot?

YOU
IDiot?

IN A MOUNTAIN
VILLAGE IN
GANGS PREFECTURE, JIN WAS
BEING TRAINED
UNDER HIS
GRANDFATHER.



!?

HIGH
HIGH

HAH



I'LL SHOW
YOU HOW
BEYOND
CLEAN
THOULD
TASTE.

I'LL SHOW
YOU HOW
BAD LI
CRASH.



CLEAN UP
THIS MESS!
I'LL SEE
YOU BACK
IN THE
PITCHER.

44

WELL, YOU
WOULD YOU
MAKE "YOUR
DEAR LI CRISP"

I
WOULD...

WELL, DEAR LI
CRISP
WOULD GIVE
DEAR SCALLOPS
TENDONS.
PREPARING FOR
THIS MEAL IS
VERY TIME CON-
SUMING, SO NOT
MANY PEOPLE
MAKE IT.

ON THE SECOND ONE
IT'S EMPTY THE
WATER, AND ADD NEW
WATER TO THE POT
ALONG WITH SALT,
ONION, AND GARLIC
AND LET IT BOIL FOR
30 MINUTES BEFORE
TENDON CUT THE
SCALLOPS AND
ONION.

TO REPEAT
THE PROCESS FOR THE
THIRD,
FOURTH AND
FIFTH DAYS.

PUT THE DEAR
TENDONS
IN BOILING
WATER, SALT
THE FIRE OFF
AND LET IT SIT
FOR A DAY.

AFTERMIDNIGHT
I WOULD USE THE
TENDONS, REMOVE
THE BONES AND ANY
EXCESS MUSCLE AND
STEAM THEM IN A
TIGHT OYSTER FOR
A COUPLE HOURS.
I WOULD USE
THEM IN A
SOY SAUCE
BROTH SOUP.





ANYWAY COOKING
IS ABOUT
PERFORMING
THE BEST MAGIC
SHOW!

JAIL LISTEN
CAREFULLY
COOKING IS A
FORM OF
MAGIC.



YOU'RE
GOING TO
DIE FOR
TENS!

BUT
THEY
THEY'RE
GOING TO
BE THE
CRAFT!

AND
THEY
WILL...

FORWARD
TENS AND
LIE DOWN
BEING WITH
SCORING THE
DEAR
TENSORS IN
WHITE
OIL FOR
TEN DAYS.

WHAT
KIDNEY
DOES
THEY
MEAN?





HAHAHA!
DID YOU
SEE
THAT?

THIS IS
WHAT I
CALL
MYSTERY'S
"OIL STEEP"



OIL-
STEEP?



YOU SEE!
BY ADDING WATER
TO MYSTERY
OIL, THE WATER
INSTANTANEOUSLY
EXPLODES AND
ENTERS THE
TENDON
THROUGH
SOFTENING
TENDON



ONCE IT
STOPS
BUBBLING,
WE ADD
SOME MORE
WATER.
BY
REPEATING
THIS PROCESS
THE TENDON
BECOMES
THICKER AND
THICKER.





I'LL SHOW
IT
AGAIN.
COOKING
IS
MAGIC!

YOU MUST LEARN
THE MAGIC, JIN, AND
BECOME THE #
MAGICIALLY

PSSHHHHH



NOTHING CAN
BE BORN
OUT OF
COMMON
SENSE. NOT
EVEN
EXCITEMENT.
FORGET
ABOUT THE
MORAY!

WHEN YOU HAVE
ATTAINED YOUR
MAGICAL POWERS,
INDEPENDENT OF
ANY OTHERS, YOU
CAN BE A PROUD M
CHIEF!







HAH!

IT'S
NOT!

WHAT DID YOU
SAVE?

WHO DO
YOU
THINK I
AM?

WHO DO YOU
THINK YOU'RE
TALKING TO, HA?



HAA
HAA...

HACH
HACH



YOU
STILL
GIVE
MORE TO
GARY

SAY IT
THINK

I APOLOGIZED
BUT I REALLY
THINK THAT IT'S
TOO SALT



YES
SIL

GO TO
BED! GET
OUT OF
HERE!



TOO
SALT??

PERHAP
CHILD
DON'T
BELIEVE
THAT IN
THOSE
ROOM
ARE
PLAYING





I CAN'T
TASTE
THE
SHIT AT
ALL...



HEH
HEH...

NO
ACCEPT-
TANCE...

THIS
IS...



I SUSPECT
I WAS THE
ONE WITH
THE ROT-
TEN TASTE
BUDDY!
HAHAHA
HAHAHA

HA/ HA/
HAHA
HAHA
HAHAHA
HAHA!

HEH
HEH...



JUST
TELL THE
OTHER
CHIEF, I
NEED THE
MAGIC
PILLS.

YOU
MUST
WAIT.



WAL CAN
YOU GO
DOWNTOWN
AND GET ME
SOME
MAGIC PILLS?



HERE'S MY
HEALTH
INSURANCE
CARD AND
SOME MONEY.



I WILL
BE BACK
SOON.
OK.





HAHAHA!
VERY
SOODY
HAHAHA!

WHERE...
WHERE ARE
YOU? WHY
WON'T YOU
CALL?!



UH...
KACHIRO...?

IS THIS
KACHIRO?



LISTEN
TO ME
NEEDLES!

I'VE
SENT AN
ASSASSIN
OVER TO
DESTROY
YOU.



HA...
KACHIRO,
WHAT ARE
YOU TALKING
ABOUT?

HIS NAME IS
JAN ANIMAW/
BEWARE/
HAHAHA!





MUTSUKU!
I'LL BE
WAITING FOR YOU!

HAHAHA!



BUT THERE'S MORE
THAN EUREKA
HIDDEN FOR
PROTECTION IN HERE.

AND IT'S A
LETTER,
NOT AN
EUREKA
CARD



TO BE
BUT
ALREADY?

WE
WONDER
CARD
TO FIND UP
THE
REGISTRATION
A
FOR
CARD
HOLD
THE

WE
WELL.

BUT MY
GRAND-
FATHER
SENT
ME HERE.



A
LETTER?

MONKEY?



DEAREST JAIL
GO TO THE SOBAMONO RESTAURANT
ONE WITH BOTTOM THREE BLOOD
CANNOT COMPARE AS A CHEF DEAR
IS MY CHEF CHOICE.
MADA, CHUGA-HA, TOTO
SOBAMONO RESTAURANT



HEY HEY

WE CAN
ONLY GIVE
MEDICATION
OUT TO
PATIENTS.

ESPECIALLY
STRONG
CANCER
MEDICINE
LIFE
MORPHINE.

GRAAL

GURAGURU



COOKING IS
MAGIC. KILL
ALL COMMON
MEATS!

YOU
MUST
BECOME
THIS IN
GIFT!

YOU'LL
NEED
A STRONG
DESIRE TO
DEFEAT
SKELETON
SLAM.



HE CAN'T
STILL BE
HUMAN.
CAN HE?

HEY JON!
HAS YOUR
GRANDFATHER
ABLE TO
BREAKUP
WARRS IS NOT





GRANDPA!

MARCOPO JAYHAME
COMMITTED
SUICIDE BY
BURNING
HIMSELF ALIVE.



HEY JAM!

YEAH TM
COMING!

JAM
STUCK UP
AND STUCK
IT OVER
HIMSELF!

AND NOW JAM
JAYHAME IS
AT THE BOMBARD
RESTAURANT.

JAM, WE
NEED A
HAND OVER
HIMSELF!



STORY 7 : DECLARATION OF WAR





THINGS WERE SET TO
APPROXIMATE EXTREMELY
EARLY AND JAM.



IT'S
READY!

THE
FIRE
WAS
AS
HOT
AS
HELL
FOR
ORIGINAL

ZZZZHHHH
ZZZZHHHH



HOW?

HERE
YOU
GO!

SOUP
LINCH IS
READY!

OH,
SPONSOORS
IN CHARGE
TODAY

ARE YOU
SURE IT'S
SOUP?

SHHHH









YOU'RE KACHIKO'S
GRANDSON, JAM
AKUMA, AREN'T
YOU?













COOKING, THE
MOST IMPORTANT
THING IN COOKING
CHINESE CUISINE IS
FRESH...

IN CUTTING
THE
VEGETABLES
AND MEAT
LOOKING THEM
OVER THE
STOVE.



WHEN
SAVING "A
BIG BOIL"
YOU MUST
USE A LOT
OF BOILED
FISH
STOCK.

BY COOKING
THE SAME
MEAT IN SAME
SAUCE YOU
CAN MAKE
"A
BIG BOIL"



YES...
I UNDER-
STAND.



PEPPERS AND
CABBAGES MUST
FIRST BE
COOKED IN OIL.
THAT WAY EVEN
WHEN YOU EAT
THEM, THE COLOR
WON'T CHANGE.
AND YOU
WON'T LOSE
THE JUICE.



AND FROM THE
KITCHEN
"BABA"
SAYS IS
CAREFUL
TREAT
DID.

BAP
//

AND
THE
FLAME
STAYS WITH
BABA
FOR
BABA'S
COOKING.

IS IT A
LITTLE
SPICE
WITH THAT
BABA
SAGE.



DUM

BAP





HEAT
SPHERE?!!

WHIRRA

RAAAMWW!!









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Jan is a talented young chef at a top class restaurant in Tokyo called Gobancho. He is extremely arrogant and full of self-confidence regarding his cooking technique. He always challenges Kinko – a talented chef at Gobancho and niece to the head chef. In this volume both Jan and Kinko have entered a cooking competition. Who will win the culinary battle?



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